Shaftesbury Ave

CAFE MONICO

020 3727 6161

BRUNCH

BLOODY MARY

All £9

MARIA BIANCO

Grey Goose Le Citron, Martini Bianco, tomato, lemon, house spice mix, fresh raspberries

MARY AMER

Grey Goose L'Orange, Amer Picon, lemon, smoked spiced horseradish, chilli, beer

MONICO

Two course £16 ~ Three course £19.5

Cured salmon, cucumber
Parma ham, cornichons
Tomato & mozzarella (v)
~
Cod, mussels, shrimps
Bavette, chips
Orecchiette cime di rapa (v)
~
Chocolate tart, coffee ice cream
Pain Perdu, banana compote
Fromage du jour

WEST END

Two course £20 ~ Three course £23.5

Calamari fritti, aioli
Steak tartare
Chicory, Roquefort, walnut salad (v)
~
Plaice, beurre noisette, almonds
Entrecote, chips
Porcini mushroom risotto (v)
~
Pear tarte tatin, cinnamon ice cream
Chocolate Marquise, blood orange
Fromage du jour

CAFE GOURMAND

Any cake & tea or coffee 6.5

Gateaux du Jour
Paris Brest
Chocolate tart
Apple & Calvados mille feuille
Scones, clotted cream & preserves

BAKERY

all at 3

Croissant ~ Pain au chocolat
Muffin ~ Danish

BREAKFAST

Fruit salad 6
Pink grapefruit, avocado & chilli (vg) 6
French toast, maple, peacan butter 7
Half / Full English breakfast 8/12

EGGS

Omelette (v) 7
Florentine (v) / Benedict 9
Royale 10
Avocado on toast, poached egg (v) 9.5
Scrambled eggs, smoked salmon 10

SANDWICHES

Croque monsieur 8
Croque madame 8.5
Smoked salmon bagel 9.5

SMALLS & STARTERS

Celeriac soup (v) 6.5
Salumi misti 7.5
Calamari fritti, aioli 8.5
Chicken liver pate 9.5
Tomato & mozzarella (v) 9
Cured salmon, cucumber 9.5
Steak tartare 12 / 18
Fine de Claire oysters 14 / 26

PASTA

Orecchiette cime di rapa (v) 10/15
Tagliatelle, rabbit ragu 12/16
Prawn linguine 13/18
Crab ravioli 14/19

SALADS

Butter lettuce, avocado (v) 7.5
Chicory, Roquefort, walnuts (v) 11.5
Chicken, bacon, baby gem 13
Tuna Nicoise 15

GRILL

All meats served with chips

Artichokes, courgette, gremolata (vg) 12
Cheeseburger 15
Salmon, broccoli, lemon 17
Sirloin, bearnaise 23
Rib eye, bearnaise 26
Hereford aged rump *for 2* 45

MAINS

Moules ~ frites 15
Coq au vin 16.5
Plaice, beurre noisette, almonds 17.5
Duck breast, dauphinois 19
Veal Milanese 19.5
Seabass, lentils, baby spinach 20

SIDES

All at 4.75 Spinach ~ Green salad ~ Broccoli ~ Mash potatoes ~ Chips

Sunday Roast:
2 Course 24 ~ 3 Courses 28

Open all day *Monday-Thursday: 11:30am-12am ~ Friday: 11:30am-1am*
Saturday: 11:30am-1am ~ Sunday & Bank Holiday: 11:30am -12am

Dishes with a (V) are suitable for vegetarians -
Dishes with a (VG) are suitable for vegans

Please let us know if you have any allergies or require information on ingredients used in our dishes. There is a discretionary 12.5% service charge added to your bill. All of the above prices are inclusive of VAT.

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WINES BY THE GLASS & CARAFE

WHITE

	175ml	500ml
Vermentino, Griffin, Languedoc 15	6	15
Chardonnay, Templiers, Cotes de Thongue 15	7	19
Pinot Grigio 'Dolomiti', Terre del Noce 15	8	22
Picpoul de Pinet, Beauvignac, Languedoc 15	8.5	25
Sauvignon Blanc, Mezzacorona, Trentino 15	9	26

SPARKLING

	125ml
Prosecco Treviso DOC, Luna Argenta, Brut NV	8
Collet, Brut NV	11

RED

	175ml	500ml
Grenache, Griffin, Languedoc 15	6	15
Primitivo, Visconti della Rocca, Puglia 15	7	19
Barbera 'Ricossa', Vistamonti, Piemonte 14	7.5	20
Pinot Noir Le Versant, Languedoc 14	8	22
Montepulciano d'Abruzzo, 'Barrique', Itynera 14	8.5	25

ROSE

	175ml	500ml
Grenache, Griffin, Languedoc 15	6	15
Cotes de Provence, Saint Roch Les Vignes 15	8.5	25

WINES BY THE BOTTLE

WHITE

	750ml
Vermentino, Griffin, Languedoc 15	23
Garganega, Torre del Falasco, Veneto 15	24
Fiano, Banda Nera, Codici, Puglia 15	26
Chardonnay, Templiers, Cotes de Thongue 15	28
Soave Classico, Monteforte, Veneto 15	29
Viognier, Le Versant, Languedoc 14	30
Pinot Grigio 'Dolomiti', Terre del Noce 15	31
Picpoul de Pinet, Beauvignac, Languedoc 15	34
Vermentino 'Primo Bianco', Mesa, Sardinia 15	35
Sauvignon Blanc, Mezzacorona, Trentino 15	36
Macon-Villages, Domaine Perraud, Burgundy 14	40
Gavi di Gavi, 'La Meirana' Broglia, Piemonte 15	42
Gewurztraminer 'Signature', Mure, Alsace 14	45
Pouilly Fume, Domaine de Bel Air, Loire 14	55
Chassagne Montrachet, Domaine Colin, Burgundy 13	85

SPARKLING

Prosecco Treviso DOC, Luna Argenta, Brut NV	39
Franciacorta, Montenisa, Lombardy, Brut NV	50
Collet, Brut NV	55
Ruinart, Brut NV	78
Veuve Clicquot 'Yellow Label', Brut NV	86
Ruinart Rose, Brut NV	98
Ruinart Blanc de Blancs, Brut NV	98

RED

	750ml
Grenache, Griffin, Languedoc 15	23
Corvina, Torre del Falasco, Veneto 15	24
Merlot, La Prade, Languedoc 15	26
Primitivo, Visconti della Rocca, Puglia 15	28
Barbera 'Ricossa', Vistamonti, Piemonte 14	29
Corbieres, Chateau Serres St Lucie, Roussillon 15	30
Pinot Noir Le Versant, Languedoc 14	32
Negroamaro Riserva, Salice Salentino, Puglia 13	33
Montepulciano d'Abruzzo, 'Barrique', Itynera 14	34
Cotes du Rhone 'St Esprit' Syrah, Delas 15	36
Cannonau 'Primo Scuro', Mesa, Sardinia 15	38
Brouilly, Chateau de la Perriere, Beaujolais 13	39
Montagne St Emilion, Vieux Chateau Negrit 13	42
Chianti Rufina, Selvapiana, Tuscany 14	49
Pinot Nero, Franz Haas, Alto-Adige 13	58
Chateau Lalande de Gravet, St Emilion Grand Cru 12	65
Amarone della Valpolicella, Alpha Zeta, Veneto 13	70
Chateauneuf-du-Pape, Beaurenard, Rhone 11	85
Tignanello, Tuscany 13	125

ROSE

Grenache, Griffin, Languedoc 15	23
Pinot Grigio, Ponte Pietra, Veneto 15	27
Cotes de Provence, Saint Roch Les Vignes 15	35
Whispering Angel, Cotes de Provence 15	47

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250ml glass also available upon requests

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